

Patent Abstracts of Japan

PUBLICATION NUMBER : 11332468  
PUBLICATION DATE : 07-12-99

APPLICATION DATE : 27-05-98  
APPLICATION NUMBER : 10164274

APPLICANT : MATSUTANI CHEM IND LTD;

INVENTOR : SUGANO SHOZO;

INT.CL. : A23G 9/00

TITLE : FROZEN DESSERT

ABSTRACT : PROBLEM TO BE SOLVED: To obtain a smooth and creamy frozen dessert without affecting its taste by including each specified amount of modified starch and starch-decomposed product.

SOLUTION: This frozen dessert is obtained by including 1-5 wt.% of modified starch, hydroxypropylated crosslinked starch and/or acetylated crosslinked starch with pref. waxy starch as raw material and 3-20 wt.% of a starch- decomposed product, pref. reduced starch-decomposed product, and pref. little fat content, and by freezing when desired.

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